

Additional Requirements

Maine Department of Education Child Nutrition Programs August 17, 2021

Pre-K Meal Pattern

Classroom Family Style Pre-K meal pattern

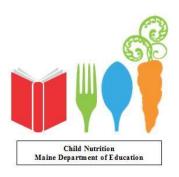
Co-Mingling

 Cafeteria can use NSLP meal pattern for students also being served a meal



Pre K Meal Pattern

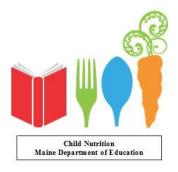
	Breakfast	Lunch
	Ages 3-5	Ages 3-5
	Classroom	Classroom
Milk	.75 cup	.75 cup
Fruit	.25 cup	.25 cup
Vegetable		.25 cup
Grains	.5 oz eq	.5 oz eq
Meat/MA	Optional	1.5 oz eq
Optional: Substi	tute for Grain up	
to 3 times	s per week	



Pre K Meal Pattern

 https://fnsprod.azureedge.net/sites/default/files/resourc e-files/ServingSchoolMealstoPreschoolers.pdf

• Search: nslp pre-k meal pattern

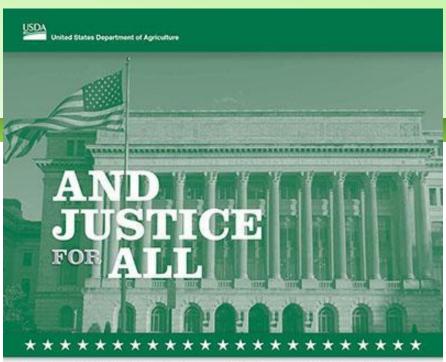


Additional Requirements

- Access to free potable water during meals
- Signage: what is a reimbursable meal and the offerings of the day
- Posting of most recent Health Inspection for public view
- Posting of "Justice for All" poster for public view

Maine Department of Education

Contact Child Nutrition for copies



In accordance with Federal law and U.S. Department of Agriculture (USDA) civil rights regulations and policies, this institution is promitted from descriminating on the basis of race, color, national origin, tex, age, disability, and reprisal or retailation for prior civil rights activity. (Not all prohibited bases apply to all programs).

Program information may be made available in languages other than English. Persons with discibities who require alternative means of communication for program information (e.g., Braille, large print, audiotage, and American Sign Language) should contact the responsible State or local Agency that administers the program or USDA's TARGET Center at (202) 720-2600 (voice and TTY) or contact USDA through the Federal Relay Service at (300) 873-4039.

To file a program discrimination complaint, a complainant should complete a Form AD 3027, USDA Program Discrimination. Complaint Form, which can be obtained online, from any USDA office, by calling (966, 932-9992, or by writing a letter addressed to USDA. The letter must contain the complainants name, address, briephone number, and a written description of the alleged discriminatory action in sufficient detail to inform the Assistant Secretary for Civil Rights (MSCR) about the nature and date of an alleged ovill rights violation. The completed AD-3027 from or letter must be submitted to USDA by:

mail

U.S. Department of Agriculture Office of the Assistant Scoretary for Chill Rights 1400 Independence Avenue, SW Washington, D.C. 20250-9410; or

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(833) 256-1665 or (202) 690-7442;

email:

program intake@usda.gov.

This institution is an equal opportunity provider.

onforme a la ley federal y las políticas y regulaciones de derechos civiles del Departamento de Agricultura de los Estados Unidos (USDA), esta institución tiene prohibido discrimiare por motivos de raza, celor, origen nacional, sexo, edad, discapacidad, venganza o represalis por actividades realizadas en el passado relacionadas con los directivos divilias (no todos los principios de prohibidon aglican a todos los programent).

La información del programa punde estar disponible en otres idiomes además del injele. Las periodes den de requieram medios de comunicación alternativos para obtener información sobre el programa jor ejemple. Biente, letra agrandada, grabación de audio y linguaje de señas americanej deben comunicarse con la agencia estatá o local responsable que administra el programa o con el TARIOT Center del USDA al (2007) 720-2000 (nos y TYTo) o comunicarse con el USDA a travelo del Servicio Federal de Transmisión de Información al (2003) 77-3036.

Para presentar una queja por discriminación en el programa, el reclamante debe completar un formisario AD 3027, Formisario de queja por discriminación del programa del USGA, que se puede obtener en linea, en cualquier oficina del USGA, tamando al 8048 632-6992, o escribiendo una carta dirigida al USGA. La carta delte centener el nombre, la dirección y el número de telidono del reclamanto, y una descripción escrita de la supuenta acción discriminatoria con suficiente detalle para informer al Subscoretario de Derechos Civiles (MSCR), por sus siglas, en inglés) sobre la naturaleza y la fecha de la presunta violación de los direcchos civiles. La carta e el formisario AD-3027 completado debe envalvas al USGA por medio de:

corree postat:

U.S. Department of Agriculture Office of the Assistant Secretary for Civil Rights 1400 Independence Assenue, SW Washington, D.C. 20050-9410; of

face

(833) 256-1665 o' (202) 690-7442;

correa electrónico:

program.intake@usda.gov.

Esta institución ofrece igualdad de oportunidades.



Child Nutrition

Maine Department of Education

Justice For All Poster

- Cafeteria
- Hall Grab and Go
- Cart: taking meals around

Not required in the classroom



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	Good Hygienic Practices										
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Child Nutrition Maine Department of Education

Code of Maine Rules, Chapter 201

- Section 2
- Unless otherwise provided in this rule, an eating establishment <u>must have at least one</u> <u>employee granted supervisory and</u> <u>management responsibility and designated as</u> <u>a certified food protection manager (CFPM).</u>



Food Safety

- Certified Food Protection Manager (CFPM)
 - ServSafe meets requirement
 - One CFPM in each School building

Director is not CFPM for District or a School

If the CFPM leaves you have 30 days to replace this individual

Child Nutrition
Maine Department of Education

Food Safety

Standard Operation Procedures (SOP)

Hand wash station with signage

- Ghost Tray
 - Sample of the day's menu offerings 48 hours



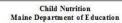
HAND WASH SINK



No Other Use Allowed



This is a regulation of the Maine Center for Disease Control and Prevention, Health Inspection Program



Temperature Logs

 Freezer, Refrigerator, Milk cooler, temperatures recorded daily

 Taking of food temperatures during production and on serving lines



A la Carte

 Entrée items offered a la carte on the day item is a reimbursable meal component/item can be sold a la carte the next day

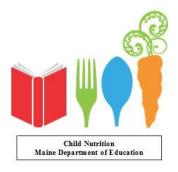
- Pizza reimbursable Monday
- Sold A la carte on Monday and Tuesday



None Reimbursable Items

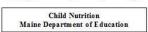
Prepacked items

- Calories posted at point of decision
- This includes vending machines
- ALL Vending machines



Smart Snacks

- Calorie limits
- Serving size limits
- Time of sale limits
 - Midnight until 30 minutes after the school day ends
- https://foodplanner.healthiergeneration.org/c alculator/
- Programs/NSLP/Smart Snacks in Schools



Product Advertising

- Advertising on School Grounds: Maine Statues: Title 20 A: Chapter 223, Sub Chapter 9, 6662
- §6662. Foods outside school meal program
- 3.Food and beverage advertising. Brand-specific advertising of food or beverages is prohibited in school buildings or on school grounds except for food and beverages meeting standards for sale or distribution on school grounds in accordance with rules adopted under subsection 2.
- For the purposes of this subsection, "advertising" does not include advertising on broadcast media or in print media such as newspapers and magazines, clothing with brand images worn on school grounds or advertising on product packaging



